

GULLIVER'S

DINNER MENU



OUR STEAKS

PRIME NEW YORK STEAK	\$45.00
16 oz served with your choice of herb butter or pepper style	
FILET MIGNON	\$47.00
11 oz with your choice of herb butter or Bearnaise	
AGED RIBEYE	\$45.00
16 oz with your choice of herb butter or pepper crusted	



PRIME RIBS OF BEEF - OUR PRIDE!!

Served with our famous creamed corn, creamed spinach, whipped horseradish, au jus and Yorkshire pudding

GULLIVER'S PRIME CUT	\$43.00
A generous cut, fit for a king	
TRADITIONAL ENGLISH CUT	\$41.00
Thinly sliced English style	
BROBDINGNAGIAN (BROB-DING-NA-GIAN)	\$57.00
The biggest, the best and bone in	

Pair our Prime Rib cuts with a glass or a bottle of Raymond "Sommelier Selection" Cabernet Sauvignon

ENCORE SPECIALTIES

RACK OF LAMB	\$39.95
A full rack with garlic mashed potatoes, vegetables and lamb jus rosemary sauce	
FILET & LOBSTER DUET	\$66.00
With twice baked potato, vegetables, and Bearnaise sauce	
LONG ISLAND DUCK	\$27.50
Roasted with apple compote, red wine cabbage and lingonberry sauce	
ROASTED CHICKEN	\$24.95
A half chicken marinated in herbs and cooked to perfection with mushroom au jus sauce	
PRIME RIB BONES	\$24.95
Served with smoky BBQ sauce, twice baked potato and peanut coleslaw	

SIDES FOR THE TABLE TO SHARE

	\$9.00
ROSEMARY GARLIC FRENCH FRIES W/PARMESAN	\$12.00
TRUFFLE GARLIC MASHED POTATOES	\$11.00
BRUSSE SPROUTS WITH BACON BALSAMIC VINAIGRETTE	

Split Plate Charge \$11

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FEATURED COCKTAILS

007	\$14.00
Hangar 1 Vodka, Bombay Sapphire, dry vermouth, shaken, not stirred...	
RUMBLER SIDE CAR	\$14.00
Remy Martin VSOP, Cointreau, fresh lemon juice, sugar rim	
STRATFORD TONIC	\$13.00
Tito's Handmade Vodka, Elderflower liqueur, fresh lime juice, cucumber	
TENNESSEE MULE	\$13.00
Jack Daniel's Tennessee Whiskey, fresh lime juice, ginger beer	

GULLIVER'S

DINNER MENU



APPETIZERS

CRAB CAKES	\$17.50
A duo of crab cakes over honey mustard sauce	
CLASSIC SHRIMP COCKTAIL	\$17.95
Chilled jumbo gulf shrimp with our house made cocktail	
ESCARGOT	\$15.95
Baked and topped with puffy pastry with garlic-butter-mushroom sauce	
SPINACH & ARTICHOKE DIP	\$14.95
Served with garlic parmesan crostini	
FILET MIGNON BRUSCHETTA	\$16.50
House classic with tender slices of Filet on mini baguettes with tomato balsamic sauce	



POTTAGE	\$9.00
Available daily	
CREAM OF MUSHROOM	
NEW ENGLAND CLAM CHOWDER	

SALADS

GULLIVER'S CLASSIC HOUSE SALAD	\$10.00
Crispy hearts of romaine, shrimp, egg with red wine vinaigrette	
GULLIVER'S CAESAR SALAD	\$10.50
Romaine lettuce, house made croutons, parmesan and Caesar dressing	
CLASSIC WEDGE SALAD	\$12.50
Romaine wedge, red onions, cherry tomatoes, bacon and blue cheese	

SEAFOOD

ATLANTIC KING SALMON	\$28.95
Grilled or poached with three-mustard caper sauce	
ADD 6 oz COLD WATER LOBSTER TAIL TO ANY ENTRÉE	\$26.00



Split Plate Charge \$11

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness